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1. (Amended) A method for the reclamation and use of rework dough created in the process of forming a final good comprising the steps of:

providing a rework dough;

adding water at a first temperature above ambient temperature and a catalyst to said rework dough;

mixing together said rework, said catalyst, and said water to form a reprocessed dough, thereby raising the temperature of said reprocessed dough to a temperature which is substantially equal to that of said first temperature;

cooling said reprocessed dough to a second temperature; and

adding said reprocessed dough to a new batch of dough.

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3. (Amended) The method of Claim 2, wherein said reprocessed dough is held at said second temperature until said reprocessed dough is added to said new batch of dough in a ratio of approximately 1.3:1.

4. (Amended) The method of Claim 1, wherein said water is added to said rework dough at a temperature in the range of about 80 degrees Fahrenheit to about 110 degrees Fahrenheit.

5. (Amended) The method of Claim 4, wherein the temperature of said water is between approximately 90 and 105 degrees Fahrenheit.

B¹ 9. (Amended) The method of Claim 8, wherein said catalyst comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine; and 8-12% of flour by weight.

A3 10. (Amended) The method of Claim 1, wherein said batch of reprocessed dough includes approximately 33-38% said water, 58-62% said rework dough and 3-6% of said catalyst by weight.

B¹ 12. (Amended) The method of Claim 11, wherein said second temperature is about 40 to 50 degrees Fahrenheit.

13. (Amended) The method of Claim 12, wherein said second temperature is achieved by the steps of :

pumping said reprocessed dough to a heat exchanger;

A4 cooling said reprocessed dough in a controlled manner from said initial temperature to said second temperature in approximately 30 minutes.

14. (Amended) In combination a catalyst and a rework dough for use in a dough for the production of baked goods comprising dextrose, sugar, wheat gluten, and an enzyme, wherein the catalyst is mixed with a rework dough to produce a reprocessed dough having a substantial portion of the rework dough.

b¹ 16. (AMENDED) The catalyst of claim 14, further comprising a carrier.

A5 17. (AMENDED) The catalyst of Claim 14, wherein said catalyst comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine.

18. (AMENDED) The catalyst of Claim 14, wherein about 20 pounds of said catalyst comprises about 12 pounds of sugar, 4 pounds of dextrose, 2 pounds of wheat gluten, 4 ounces of L-cystine.

Please cancel claims 19-22 without prejudice.

Please add the following new claims.

b¹ 27. (NEW) A method for the reclamation and use of rework dough created in the process of forming a final good comprising the steps of:

providing a rework dough;

adding water at a first temperature and a catalyst to said rework dough;

A6 mixing together said rework, said catalyst, and said water to form a reprocessed dough; and

adding said reprocessed dough to a new dough.

~~28.~~ 28. (NEW) The method of Claim 27, further comprising the step of cooling said reprocessed dough to a second temperature in a controlled manner with regards to time and rate.

29. (NEW) The method of Claim 28, wherein said step of cooling includes the steps of :

pumping said reprocessed dough to a heat exchanger;

cooling said reprocessed dough in a controlled manner from said first temperature to said second temperature in approximately 30 minutes.

Ab 30. (NEW) The method of Claim 27, wherein said catalyst preferably comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine.

31. (NEW) The method of Claim 27, wherein said batch of reprocessed batter includes approximately 33-38% said water, 58-62% said rework dough and 2-6% of said catalyst by weight.

33. (NEW) The catalyst of claim 16, wherein said carrier is selected from the group consisting of flour and soy.

34. (NEW) The catalyst of Claim 33, wherein said catalyst preferably comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine, and 8-12% of flour by weight.